

Come to cook — see how Dutch Oven cooking is done
— come to eat — listen to music —
or just visit with the happy crowd at the

Tenth Annual Southwest New Mexico

DUTCH OVEN COOK-OFF

Saturday, March 31, 2012



Glenwood, New Mexico at the Community Park on CatWalk Road
from 9:00 AM to Mid-Afternoon

This event is reminiscent of the old days
when members of small communities would
gather
for shared food and "visiting."

This TENTH annual Dutch Oven promises
to be a memorable occasion
you won't want to miss!

Come Prepared!

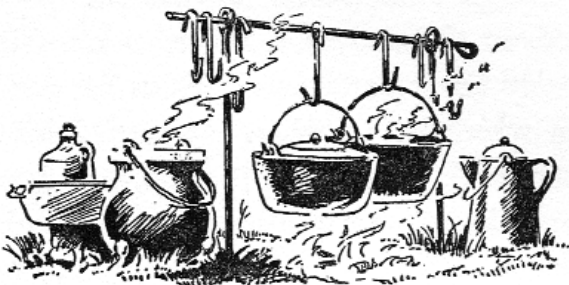
To ask about your recipe, ingredients,
or if you have technical questions
about Dutch Oven cooking —
call Leah Jones
anytime before the Cook-Off ...
(575) 539-2800

Vendor Booths

\$ 25.00 per space
Call Leah Jones: **(575) 539-2800**

Awards Presentation Follows the Tasters' Delight

Honors, Cash Awards and Gifts
for the Winning Cooks!



Cooking Divisions ~ Single Pot or Three Pots
(Main Dish, Bread, Dessert)

**Categories ~ "Fancy Fixer," "Camp Cookie"
or "Tenderfoot"**

Cooks can enter on their own, or as a team.

Entry fee ~ \$ 15 for Single Pot, \$ 30 for Three Pots

NEW THIS YEAR!

**Cooks will be able to sample other cooks' dishes ...
And ~ Sponsors will add cash to the entry fees' Jackpot!**

Cooks may start their Cooking Fires beginning at 7:30 A.M.
Mandatory Cooks' Meeting ~ 8:30 A.M.

Food Available at Park During the Day

Bucky's Barbeque

Starts Noon or earlier for those early-hungry eaters!
Barbeque Sandwich with Cole Slaw and Chips

Tasters' Delight

featuring samples from the Dutch Oven entries
Begins at 2:00 P.M. ~ \$ 5.00 per person

Come Try Your Skills at Black Pot Cookin'

We want to have as many Cooks & Teams as possible this year!
Assemble your own team from your friends, church or organization.
Everyone is welcome to enter, no matter where you call home,
and whether you're experienced or amateur!

For a Packet of Information, Rules & Entry Form ~ Call or E-Mail:

Gale Moore (575) 388-4806 gale@cybermesa.com

P. O. Box 4077 Silver City, NM 88062

Tenth Annual Southwest New Mexico **DUTCH OVEN COOK-OFF**

Saturday, March 31, 2012

Cooking Divisions

Three Pot ~ Main Dish (Entree) AND Bread AND Dessert One Pot ~ Main Dish OR Bread OR Dessert

Categories ~ "Fancy Fixer," "Camp Cookie" or "Tenderfoot"

Entry Fees \$15.00 per One Pot \$ 30.00 Per Three-Pot

Cooks may Start their Cooking Fires beginning at 7:30 A.M.

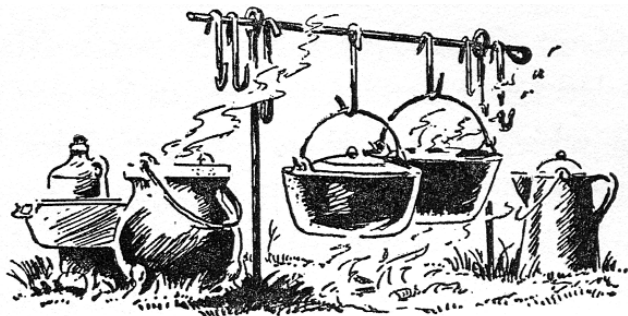
Mandatory Cooks' Meeting ~ 8:30 A.M.

Times To Submit Finished Dishes: Dessert, 12:00 Bread, 1:00 Main Dish, 2:00

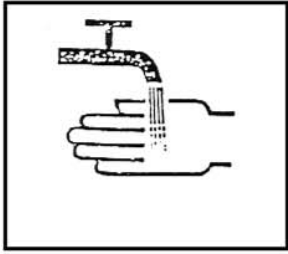
Tasters' Delight at 2:00 P.M. ~ *Awards' Presentation* Follows

2012 Rules

1. Contestants may cook with charcoal or wood coals.
2. The use of gas or propane *may not* be used for cooking. Gas or propane *may* be used to light coals or to warm water for dishes.
3. Ingredients *may not* be prepared or precooked prior to event. Ingredients must be prepared from scratch on site, including cutting of meat and vegetables or other ingredients. **NO Mixes permitted!** Marinating *is* allowed. All preparation must take place during the competition. All food must be cooked in Dutch ovens.
4. No add-on's or additions inside the ovens are allowed. This includes racks, trivets, aluminum foil, or pans. Parchment paper is allowed if called for in the recipe.
5. Recipes must be submitted during Registration. Only submitted recipes may be cooked during the Cook-Off.
6. Contestants are expected to furnish all ingredients, cooking utensils, ovens, charcoal, etc. Water is available in the Park kitchen. The use of electrical or battery-operated devices are not permitted.
7. Organizers of this annual event may cook this day, but are not eligible to compete.
8. Contestants are required to keep their site clean and presentable during and after the contest. Please leave the site clean. Trash containers are available on site.
9. Contestants should know and practice safe food handling procedures.
10. Use good fire safety practices. A fire extinguisher is recommended.
11. At least one member of your team must remain at the cooking site at all times. Only registered members of your team may prepare or cook food.
12. Interaction with the public is encouraged. Please be courteous in sharing cooking information.
13. Entries will be judged on preparation, taste, quality, and overall appeal. No garnishes, and each entry must be served in the Dutch Oven it is cooked in.
14. Entries must be submitted at required times. Late entries will be disqualified. Entries will be submitted in provided containers for Judges.
15. Judges' decisions are final.
16. After the last entry is submitted, contestants must bring their ovens to the Pavilion for the Tasters' Delight buffet. One team member per pot needs to be present to serve.



For Dutch Oven Cooks:



How to Prevent Contamination

1. Use Safe Health Practices.

- Wash your hands thoroughly before handling food and between jobs. Use soap, warm water, and a rubbing action. Wash for 20 seconds.
- Keep your hair covered or tied back.
- Do not prepare food for others when you are ill. Avoid coughing or sneezing in food areas.
- Wear gloves if you have open cuts or sores. Change the gloves between jobs to prevent the spread of bacteria.
- Do not smoke in the kitchen area.

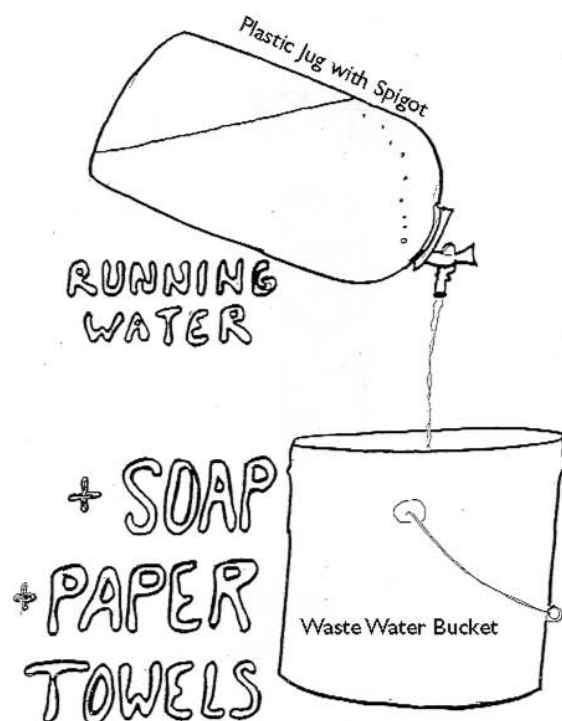
2. Keep Food Clean.

- Wash hands, utensils, and cutting surfaces thoroughly between jobs. This prevents spreading bacteria from one food to another.
- Keep food covered.
- Keep food dry.
- Wash fresh fruits and vegetables before cookign or serving.
- Store food separately from non-food items. Store food *only* in containers designated for their storage. Do not store poisons or cleaning products in food containers.
- Store old and new batches of the same food in separate containers.
- Do not srore food directly on the floor or under overhead pipes.

3. Keep Utensils, Equipment & Work/Storage Areas Clean.

- Wash can openers daily with soap and water.
- Wash, rinse and wipe tops of cans before opening.
- Use paper towels or disposable wipes for cleaning work and storage areas. Sponges and cloths will spread bacteria.
- Keep insects, rodents, and pets OUT of work and storage areas.
- Keep garbage in covered containers. Remove garbage to outdoor covered trash bins at least once a day.

Hand Washing Set-Up for Temporary Food Service Operations

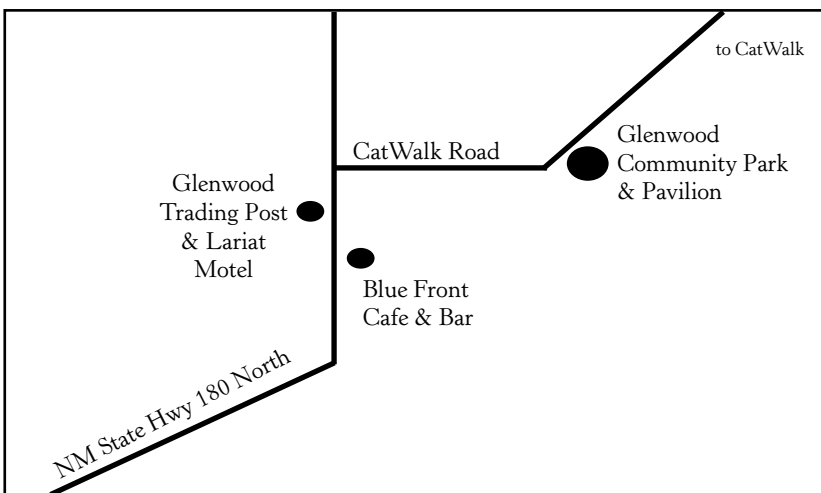
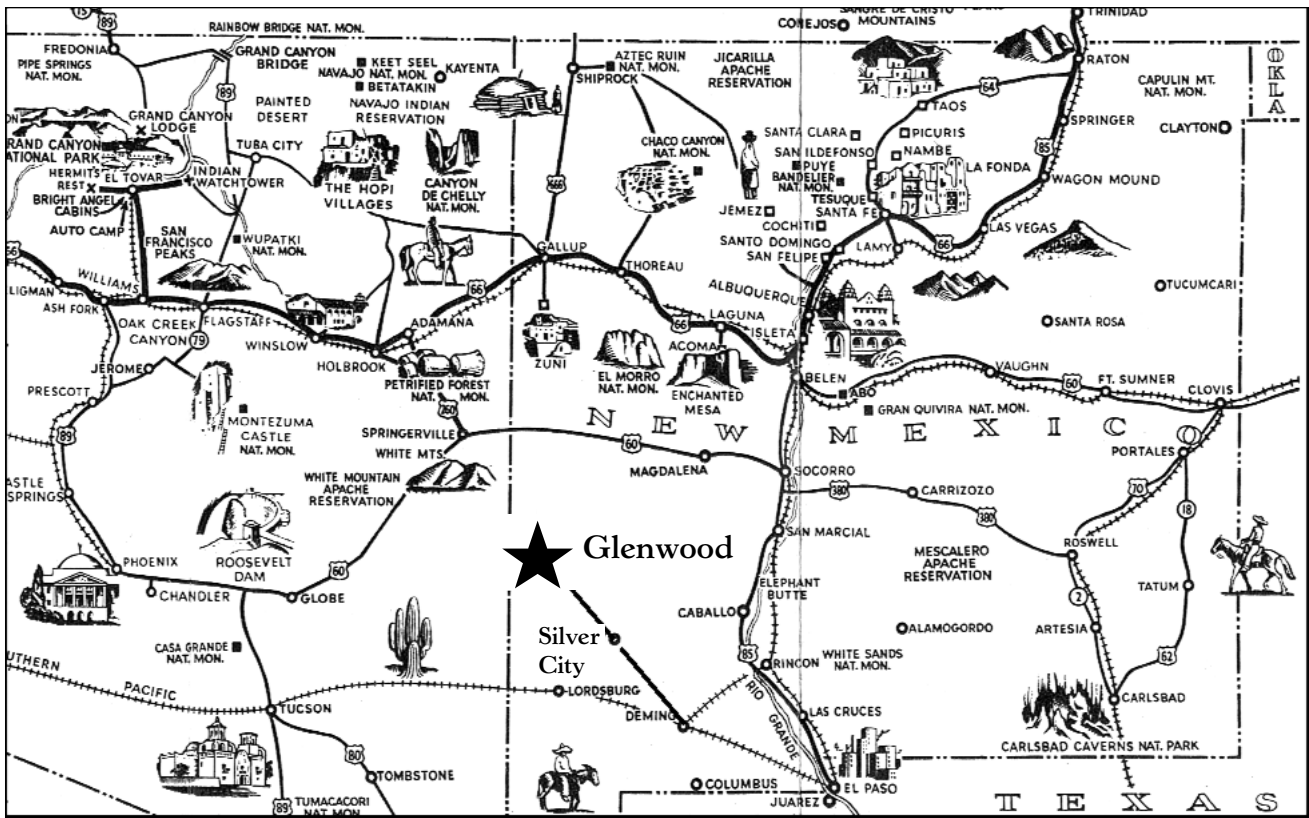


Tenth Annual Southwest New Mexico DUTCH OVEN COOK-OFF

Saturday, March 31, 2012

Glenwood, New Mexico
At the Glenwood Community Park on Catwalk Road

Glenwood is located in Southwestern New Mexico,
60 miles north of Silver City



Glenwood, New Mexico

Take New Mexico Hwy 180 North from Silver City about 60 miles (one hour). Drive through Glenwood ~ after you see The Blue Front Cafe & Bar on your right, then the Glenwood Trading Post on your left, watch on the right for CatWalk Road.

Turn right on CatWalk Road and follow it down to the Community Park and Pavilion.

(Silver City is about 2-1/2 hours west of El Paso, Texas and about 2 hours from Springerville, Arizona)

Tenth Annual Southwest New Mexico

DUTCH OVEN COOK-OFF

Saturday, March 31, 2012

Entry Form

Name (s) _____

(include all names, if a team)

Address/City/State/Zip _____

Telephone Number (s) _____

E-Mail (s) _____

Will you be cooking One-Pot or Three Pots? _____

NAMES of your Recipe(s) _____

ATTACH a copy of your Recipe(s) with this form

Cooking Divisions

Three Pot ~ Main Dish (Entree) AND Bread AND Dessert One Pot ~ Main Dish OR Bread OR Dessert

Entry fee ~ \$ 15 for Single Pot, \$ 30 for Three Pots

Categories ~ “Fancy Fixer,” “Camp Cookie” or “Tenderfoot”

Cooks may Start their Cooking Fires beginning at 7:30 A.M.

Mandatory Cooks’ Meeting ~ 8:30 A.M.

Times To Submit Finished Dishes: Dessert, 12:00 Bread, 1:00 Main Dish, 2:00

“Taster’s Delight” at 2:00 P.M. followed by Awards’ Presentation

Cash Awards and Honors for the Winners!

• **Print & Fill Out This Entry Form**

- **Bring Entry Form and your Recipe(s) ~ plus extra copies to submit**

... to Glenwood on the morning of the Cook-Off

Questions? Call or Email . . .

Leah Jones 539-2800 gilaleahjones@gmail.com HC 61 Box 296 Glenwood, NM 88039

Gale Moore (575) 388-4806 gale@cybermesa.com P. O. Box 4077 Silver City, NM 88062

Which Category is My Entry?

Categories ~ “Fancy Fixer,” “Camp Cookie” or “Tenderfoot”

“Tenderfoot”

- Persons or teams cooking in competition for the FIRST time
- Minor deviations from the recipe are permissible
- Professional cooks, guides, ranch cooks, and outfitters are specifically NOT allowed in this category. This is an honor system: be honorable and be honest.

“Camp Cookie”

- Persons or teams preparing “traditional” Dutch oven food
- Minor deviations or substitutions in the recipe are permissible and do not count against the entry
- “Sides” or “garnishes” may only be an item that would be a normal part of consuming this dish; i.e., a slice of lime with a chile dish, or a spoon of jam beside a bread.

“Fancy Fixer”

- Persons or teams preparing recipes that are complex, incorporating “exotic” spices, or foods that may not be traditional camp fare, such as fresh shellfish or seafoods.
- This category will have points awarded for Originality, Creativity, and using a complex or difficult recipe.
- Garnishments are acceptable but do not produce extra points in the judging of the dish.

Come Prepared!

To ask about your recipe, ingredients, or if you have technical questions about Dutch Oven cooking — call Leah Jones anytime before the Cook-Off . . . (575) 539-2800

Dutch Oven Cook-Off Event Sponsors

Ace Hardware, Glenwood Gazette & Western Bank